



CITY OF HOUSTON
Department of Health and Human Services
Consumer Health Services
8000 N Stadium Dr., Suite 200
Houston, TX 77054

SUMMARY OF MOBILE FOOD UNIT SANITATION REQUIREMENTS:

Medallion: Medallion must be current and in current owner's name.

Certified Manager: Must have a Certified Food Service Manager in charge and present at unit/in charge at all times of food preparation, service and cleaning. Class: (832) 393-5100 (Must present a valid photo ID, such as driver license, along with Certification card.)

New operation location(s): Notify health department of any new locations **at least 48 hours/2 days before** you start operation at new location. (If unit will operate at new location for more than 1 hour a day, you **must take a notarized property letter** and a notarized **restroom letter** for new location to 7411 Park Place, Tuesdays and Thursdays, or Fax letters to 832-393-5724, then call 832-393-4445 to verify address was added to, or changed in, your account.)

Property Letter- must be posted. If letter is unavailable, you will be asked to close.

Restroom Letter – must be posted. If restrooms are unavailable while you are operating unit, you will be asked to close.

Signs: All signs must be attached to and supported only by unit. No signs around unit.

Mobility: Must demonstrate mobility/show that you can move the unit at any reasonable time if requested by any police officer or health officer.

Servicing and Servicing receipts: You must have a valid servicing receipt/proof showing unit was serviced no longer than 24 hrs before. Unit must be serviced on a **daily basis**. Receipts must be kept on unit for a period of one year from date of servicing.

SANITATION

Single Service Articles: No washable plates, tableware, cups allowed for food service.

Hot and Cold Water at each sink: (Water at utensil sink must be **110 degrees F minimum**.)

Water Retention: Repair leaky waste-water tanks immediately. If unit cannot retain waste-water, you will be asked to **close**. **Release waste water from tank at commissary only.**

Garbage Container: Must have a covered garbage container **attached** to unit. (20 gallon capacity minimum)

AREA SURROUNDING UNIT

Operation Capacity Limited- All foods must be **stored or displayed in or on unit itself**. (No refrigerators, coolers, other equipment or storage sheds outside unit)

Dining area: prohibited within 100 feet of mobile food units.

Canopies and awnings – prohibited unless part of unit and attached to, and supported only by, the unit.

Utility connections – only quick-connect electrical and telephone services. (**Water, gas or sewerage** utility connections are **prohibited**.)

Unit Premises: No brooms, mops, hoses, containers, boxes or other such items on ground outside of unit.

OTHER SANITATION REQUIREMENTS

Pests: The presence of insect (roaches, flies, ants) and rodent pests must be minimized (by screens, approved pesticides, rodent/insect-proof unit)

Food Supplies: **All food preparation** must take place **in unit**, (unless prepared in a commercial food processing plant or other inspected food establishment). **A private residence must not be used to prepare or store food** served from unit.

Food Temperatures: Keep **potentially hazardous foods at required temperatures** of 41 degrees F or below, or 135 degrees F or above during storage and while waiting service.

Thaw foods in refrigerator or in process of cooking and **not on steam table or out on counter**.

Food Storage- Foods should be covered. Raw animal products (meats) should be stored in containers below other foods to prevent cross-contamination.

Cooling Potentially Hazardous Foods: **Do not prepare more food than you have the ability to cool properly**. (135F to 70F in 2 hrs or less. 70F to 41F or below in 4 hours or less)

Hand washing and sanitary/disposable gloves Foods which will not be cooked or washed must not be touched with bare hands. **Sanitary gloves must be worn** unless foods are handled only by utensils, deli paper or other barrier. Hands must be washed with soap and water for 20 seconds after any activity that may contaminate the employee's hands.

Food Service – Sauces should be served in **individual portions** in disposable containers or in pour-type or **squeeze-type bottles**. No large bowls, or small re-usable containers.

Note: This is a **summary only**. For a complete list of requirements see the Houston Food Ordinance. www.houstontx.gov Phone # 832-393-5100

Revised 1/26/2011